



DILL GREEK YOGURT POTATO SALAD

*Recipe courtesy
of cooksmarts.com*



INGREDIENTS

- 1 1/2 pounds baby potatoes
- 2 tsp pickles, diced
- 1 tsp fresh dill, chopped
- 1/4 cup mayonnaise or veganise
- 1/4 cup Greek yogurt
- 1 tsp Dijon mustard
- 1 tsp lemon juice
- 1/4 tsp salt

DIRECTIONS

1. Place potatoes into a pot and cover with about an inch cold water. Bring to a boil and then simmer until you can easily insert a knife through the potatoes, 6-10 minutes. (This can be done up to 5 days ahead.)
2. Dice pickles and chop dill. Mix together pickles with mayonnaise/veganise, Greek yogurt, mustard, lemon juice, salt, and dill. (This can be done up to 3 days ahead.)
3. Toss potatoes with dressing. Season to taste with salt and pepper.